

Steenberg Sphynx Chardonnay 2016

On the nose; notes of lime, peach, pear drop, butterscotch and vanilla jump out of the glass. The palate is soft and smooth with hints of stone fruits, citrus and custard like creaminess on the finish. Bright acidity brings freshness and length to the wine.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.2 g/l pH : 3.43 ta : 5.63 g/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ready to enjoy now, but will reward cellaring for the next 2 - 3 years.

in the vineyard : Soil type: Clovelly / Oakleaf / Avalon

Trellising: Elongated Perold

Age of vines: 16 - 31 years

Pruning: Spur - 2 bud

about the harvest: Harvested: March 2016

in the cellar : Grapes sourced from Darling and Constantia. Barrel fermented for a total of 6 weeks in 100% new, small French oak barrels. Partial malolactic fermentation took place in barrel, but was not allowed to complete in order to retain freshness. Hereafter the wine was taken to stainless steel to spend a further 3 months on fine lees before it was fined bottled.



Steenberg Vineyards

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